Food Chemistry **50** (1994) 435–438
© 1994 Elsevier Science Limited
Printed in Great Britain. All rights reserved

ELSEVIER

Contents of Volume 50

Number 1

1 Browning phenomena in stored artichoke (*Cynara scolymus* L.) heads: enzymic or chemical reactions?
V. LATTANZIO, A. CARDINALI, D. DI VENERE, V. LINSALATA & S. PALMIERI (Italy)

9 Distribution of benzoic acid in an emulsion
B. L. WEDZICHA & S. AHMED (UK)

13 Fractionation and partial characterization of tepary bean (*Phaseolus acutifolius*) proteins
A. IDOURAINE, S. B. YENSEN & C. W. WEBER (USA)

19 The kinetics of extraction of individual flavanols and caffeine from a Japanese green tea (Sen Cha Uji Tsuyu) as a function of temperature
W. E. PRICE & J. C. SPITZER (Australia)

25 Reactivity of sulphite during the dehydration of a glucose-glycine-sulphite-agar-microcrystalline cellulose gel
I. R. BELLION & B. L. WEDZICHA (UK)

29 Analysis of pectin content and degree of polymerization in orange juice
L. A. PITIFER, M. R. McLELLAN & J. P. VAN BUREN (USA)

33 Enzymic and autoxidation of lipids in low fat foods: model of linoleic acid in emulsified hexadecane
J. P. ROOZEN (Netherlands), E. N. FRANKEL & J. E. KINSELLA (USA)

39 Enzymic and autoxidation of lipids in low fat foods: model of linoleic acid in emulsified triolein and vegetable oils
J. P. ROOZEN (Netherlands), E. N. FRANKEL & J. E. KINSELLA (USA)

45 Coincidence of *cis*- and *trans*-monoethylenic fatty acids simplifies the open-tubular gas-liquid chromatography of butyl esters of butter fatty acids
R. G. ACKMAN & E. J. MACPHERSON (Canada)

53 Determination of cholesterol oxides in heated lard by liquid chromatography
Y. C. CHEN, C. P. CHIU & B. H. CHEN (Taiwan)

59 In-vitro digestibility and microscopic appearance of germinated legume starches and their effect on dietary protein utilization
L. A. SHEKIB (Egypt)

65 Kinetics of polycyclic aromatic hydrocarbon sorption from liquid smoke flavour into low density polyethylene packaging
P. ŠIMKO, P. ŠIMON, V. KHUNOVÁ, B. BRUNCKOVÁ & M. DRDÁK (Slovak Republic)

69 Influence of sugar composition and air dehydration levels on the chemical-physical characteristics of osmodehydrofrozen fruit
M. L. ERBA, E. FORNI, A. COLONELLO & R. GIANGIACOMO (Italy)

75 The endogenous vitamin D content of bovine milk: influence of season
A. KURMANN & H. INDYK (New Zealand)

Research Note

83 Two amphiphilic, synthetic peptides display strong emulsification properties
K. B. CAREY (Ireland), S. M. KELLY, N. C. PRICE (UK), D. J. O'SULLIVAN & D. SHEEHAN (Ireland)

Technical Note

87 Characterization of pectic polysaccharides from pulse husks
G. MURALIKRISHNA & R. N. THARANATHAN (India)

ANALYTICAL METHODS SECTION

91 Polarographic determination of trace boron in foods
G. LU, X. LI & Y. DENG (China)

95 Enzymatic method for the spectrophotometric determination of aspartame
E. DINÇKAYA, M. ÇAĞIN & A. TELEFONCU (Turkey)

99 Effect of water content on sensitivity and stability of the *m*-phenylphenol uronic acid assay
N. BEN-SHALOM (Israel) , K. C. GROSS, W. S. CONWAY (USA), R. PINTO (Israel) & J. N. LIVSEY (USA)

103 Bibliography of analytical food chemistry

109 Book reviews

Number 2

111 Effect of processing upon the tocopherol and tocotrienol composition of table olives
M. N. HASSAPIDOU, G. D. BALATSOURAS & A. G. MANOUKAS (Greece)

115 Comparative degradation pathways of malvidin 3,5-diglucoside after enzymatic and thermal treatments
B. PIFFAUT, F. KADER, M. GIRARDIN & M. METCHE (France)

121 Preparation of soya bean meal protein hydrolysate by agarose-entrapped *Bacillus subtilis* cells
S. K. KHARE, K. JHA & A. P. GANDHI (India)

125 Effect of cooking and decortication on the physical properties, the chemical composition and the nutritive value of chickpea (*Cicer arietinum* L.)
R. S. ATTIA, A. M. EL-TABEY SHEHATA, M. E. AMAN & M. A. HAMZA (Egypt)

133 Total and phytate phosphorus contents of various foods and feedstuffs of plant origin
V. RAVINDRAN, G. RAVINDRAN, S. SIVALOGAN (Sri Lanka)

137 Changes in composition and certain functional properties of ripening plantain (*Musa* spp. AAB group) pulp
S. Y. GIAMI & D. A. ALU (Nigeria)

141 Composition of green coffee fractions and their contribution to the volatile profile formed during roasting
C. A. B. DE MARIA, L. C. TRUGO, R. F. A. MOREIRA & C. C. WERNECK (Brazil)

147 Effects of processing methods on phytic acid level and some constituents in bambara groundnut (*Vigna subterranea*) and pigeon pea (*Cajanus cajan*)
S. O. IGBEDIOH, K. I. OLUGBEMI & M. A. AKPAPUNAM (Nigeria)

153 Vitamin C and riboflavin content in camels milk: effects of heat treatments
M. A. MEHAIA (Saudi Arabia))

157 Prediction of quality and origin of black tea and pine resin samples from chromatographic and senory information: evaluation of neural networks
K. I. TOMLINS & C. GAY (UK)

167 Cholesterol oxidation products in small sun-dried fish
J.-S. CHEN & G.-C. YEN (Taiwan)

171 Changes in soya bean lipids during tempe fermentation
J. C. DE REU, D. RAMDARAS, F. M. ROMBOUTS & M. J. R. NOUT (The Netherlands)

177 Cocoa-specific aroma precursors are generated by proteolytic digestion of the vicilin-like globulin of cocoa seeds
J. VOIGT, H. HEINRICHS, G. VOIGT & B. BIEHL (Germany)

185 Gelation of shark myofibrillar proteins by weak organic acids
V. VENUGOPAL, S. N. DOKE & P. M. NAIR (India)

191 Calcium binding by cellulose and lignin
W. D. CHIANG, R. L. THOMAS & M. E. KUNKEL (USA)

197 Isolation, identification and toxicity of saponin from different legumes
A. H. KHALIL & T. A. EL-ADAWY (Egypt)

ANALYTICAL METHODS SECTION

203 A methodological approach to the assessment of trace elements in milk and dairy products
E. CONI, S. CAROLI, D. IANNI & A. BOCCA (Italy

211 Bibliography of analytical food chemistry

219 Book reviews

Number 3

221 Confirmation of sugars and reductones in complex peanut flavor precursor extracts by ion chromatography and methylation analysis
J. R. VERCELLOTTI, L. L. MUNCHAUSEN, T. H. SANDERS (USA), P. J. GAREGG & P. SEFFERS (Sweden)

231 Pigment cooxidation activity by chickpea lipoxygenases
C. SANZ, A. G. PÉREZ & J. M. OLÍAS (Spain)

237 Concentrations of metals in vegetable edible oils
M. D. GARRIDO, I. FRÍAS, C. DÍAZ & A. HARDISSON (Spain)

245 Influence of variety and geographical origin on the lipid fraction of hazelnuts (*Coryllus avellana* L.) from Spain: (II). Triglyceride composition
J. PARCERISA, M. RAFECAS, A. I. CASTELLOTE, R. CODONY, A. FARRÀN, J. GARCIA, A. LÓPEZ, A. ROMERO & J. BOATELLA (Spain)

251 Effect of temperature on the analysis of beef flavor volatiles: Focus on carbonyl and sulfur-containing compounds
A. M. SPANIER & T. D. BOYLSTON (USA)

261 Purification and biochemical characterization of tepary bean (*Phaseolus acutifolius*) major globulin
S. K. SATHE, A. IDOURAINE & C. W. WEBER (USA)

267 Protein denaturation in frozen stored hake (*Merluccius merluccius* L.) muscle: The role of formaldehyde
C. G. SOTELO, S. P. AUBOURG, R. I. PEREZ-MARTIN & J. M. GALLARDO (Spain)

277 Mineral elements in the important cultivated mushrooms *Agaricus bisporus* and *Pleurotus ostreatus*
J. VETTER (Hungary)

281 Dimethylamine and formaldehyde in cooked squid (*Illex argentinus*) muscle extract and mantle
I. KOŁODZIEJSKA, C. NIECIKOWSKA & Z. E. SIKORSKI (Poland)

285 Nutritional assessment and chemical composition of the lesser known tree legume, *Acacia leucophloea* (Roxb.) Willd
K. VIJAYAKUMARI, P. SIDDHURAJU & K. JANARDHANAN (India)

289 Comparison of the non-volatile ethyl acetate-extractable reaction products formed in a xylose-lysine model system heated with and without pH control
J. M. AMES & A. APRIYANTONO (UK)

293 The relationship between the state of maturity of raw coffee beans and the isomers of caffeoylquinic acid
H. C. DE MENEZES (Brazil)

297 Simultaneous determination by GC of free and combined fatty acids and sterols in grape musts and yeasts as silanized compounds
C. COCITO & C. DELFINI (Italy)

307 Methylfolate exhibits a negative in-vitro interaction with important dietary metal cations
M. D. LUCOCK, F. A. NAYEEMUDDIN, N. HABIBZADEH, C. J. SCHORAH, R. HARTLEY & M. I. LEVENE (UK)

Research Note

311 Stability of carthamin in calcium alginate beads
K. SAITO, T. MORI & K.-I. MIYAMOTO (Japan)

ANALYTICAL METHODS SECTION

313 Separation and identification of phenolic acids in wine vinegars by HPLC
M. C. GARCÍA-PARRILLA, M. L. CAMACHO, F. J. HEREDIA & A. M. TRONCOSO (Spain)

317 Slurry atomization of vegetables for the electrothermal atomic absorption spectrometric analysis of lead and cadmium
P. VIÑAS, N. CAMPILLO, I. LÓPEZ GARCÍA & M. HERNÁNDEZ CÓRDOBA (Spain)

323 Bibliography of analytical food chemistry

329 Book reviews

Number 4

331 Sources of error in dietary fibre analysis
E. MAÑAS, L. BRAVO & F. SAURA-CALIXTO (Spain)

343 The purification of a commercial pectinlyase from *Aspergillus niger*
G. SPAGNA & P. G. PIFFERI (Italy)

351 Effects of preservation by gamma-irradiation on the nutritional quality of Australian fish
S. G. ARMSTRONG, S. G. WYLLIE & D. N. LEACH (Australia)

359 Purification and some properties of sodom-apple latex proteinases
O. C. AWORH, V. KASCHE & O. O. APAMPA (Nigeria)

363 Fatty acid composition of trout oil
M. T. SATUÉ, M. C. LÓPEZ & A. AGRAMONT (Spain)

367 Cholesterol in eggs from different species of poultry determined by capillary GLC
D. V. MAURICE, S. F. LIGHTSEY, K. T. HSU, T. G. GAYLORD & R. V. REDDY (USA)

373 Calcium, magnesium, manganese, sodium and potassium variations in Manchego-type cheese during ripening
R. MORENO-ROJAS, R. POZO-LORA, G. ZURERA-COSANO & M. A. AMARO-LOPEZ (Spain)

379 Nutrient composition of some less-familiar oil seeds
P. U. RAO (India)

383 Chemical and nutritional quality of fermented fish silage containing potato extracts, formalin or ginger extracts
O. FAGBENRO & K. JAUNCEY (UK)

389 Differentiation of legumes through elemental chemical composition using factor analysis
E. BARRADO, R. PARDO, B. CAMARERO, A. TESEDO & H. ROMERO (Spain)

393 Stabilization of canola oil with flavonoids
U. N. WANASUNDARA & F. SHAHIDI (Canada)

397 Studies on the requirements for vegetative growth of *Pleurotus tuber-regium* (Fr.) Singer, a Nigerian mushroom
I. O. FASIDI & K. S. OLORUNMAIYE (Nigeria)

403 Indigenous legume fermentation: Effect on some antinutrients and in-vitro digestibility of starch and protein
S. YADAV & N. KHETARPAUL (India)

407 The partitioning of diacetyl between food oils and water
M. H. ARCHER, V. M. DILLON, G. CAMPBELL-PLATT & J. D. OWENS (UK)

411 Amylopectin: Structural, gelatinisation and retrogradation studies
O. PAREDES-LÓPEZ, L. A. BELLO-PÉREZ & M. G. LÓPEZ (Mexico)

419 Effect of fermentation on HCl-extractability of minerals from rice–defatted soy flour blend
R. GOYAL & N. KHETARPAUL (India)

ANALYTICAL METHODS SECTION

423 Flow injection titration of chloride in food products with a silver tubular electrode based on an homogeneous crystalline membrane
I. M. P. L. V. O. FERREIRA, J. L. F. C. LIMA & A. O. S. S. RANGEL (Portugal)

429 Bibliography of analytical food chemistry

433 Book reviews